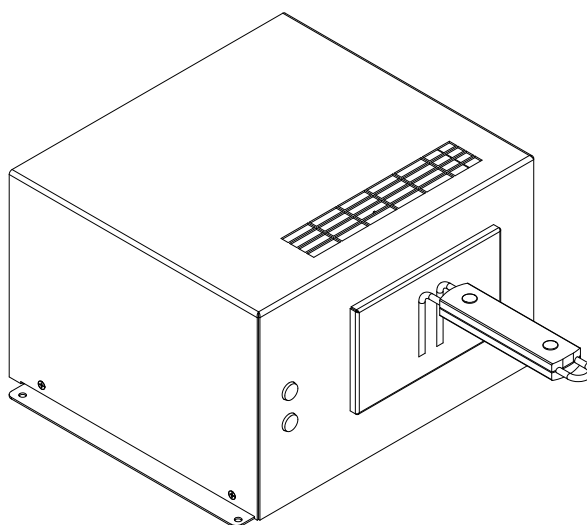




Read the operating instructions prior to
commissioning

Operating instructions

Smoker box

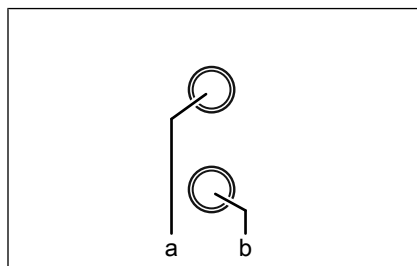


Unit	Energy type	Model	For unit type
Smoker box SmokeInside	Electric	10021815	FKECOD6xxT.. FKECOD10xT.. FKECOD20xT.. DKECOD...
	Gas		FKGCOD6xxT.. FKGCOD10xT.. FKGCOD20xT..

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Operating and display elements



a Indicator light for *safety temperature limiter*

b *Heating* indicator light

Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- As set-down area in or on the unit
- Heating rooms

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety instructions

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

The operator must also observe the Safety information given in the operating instructions for the Combisteamer.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

Fire prevention Risk of fire from overheating

- Observe the unit during operation.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not cool shock the unit by cooling it abruptly.
- Do not immerse the housing in water.
- Clean the unit regularly.

3 Description of the unit

The smoker box is permanently installed on the Combisteamer and enables smoking to be carried out in the cooking zone (in the top cooking zone in the case of TEAM units). Smoking can be programmed into the cooking processes.

3.1 Overview of the unit

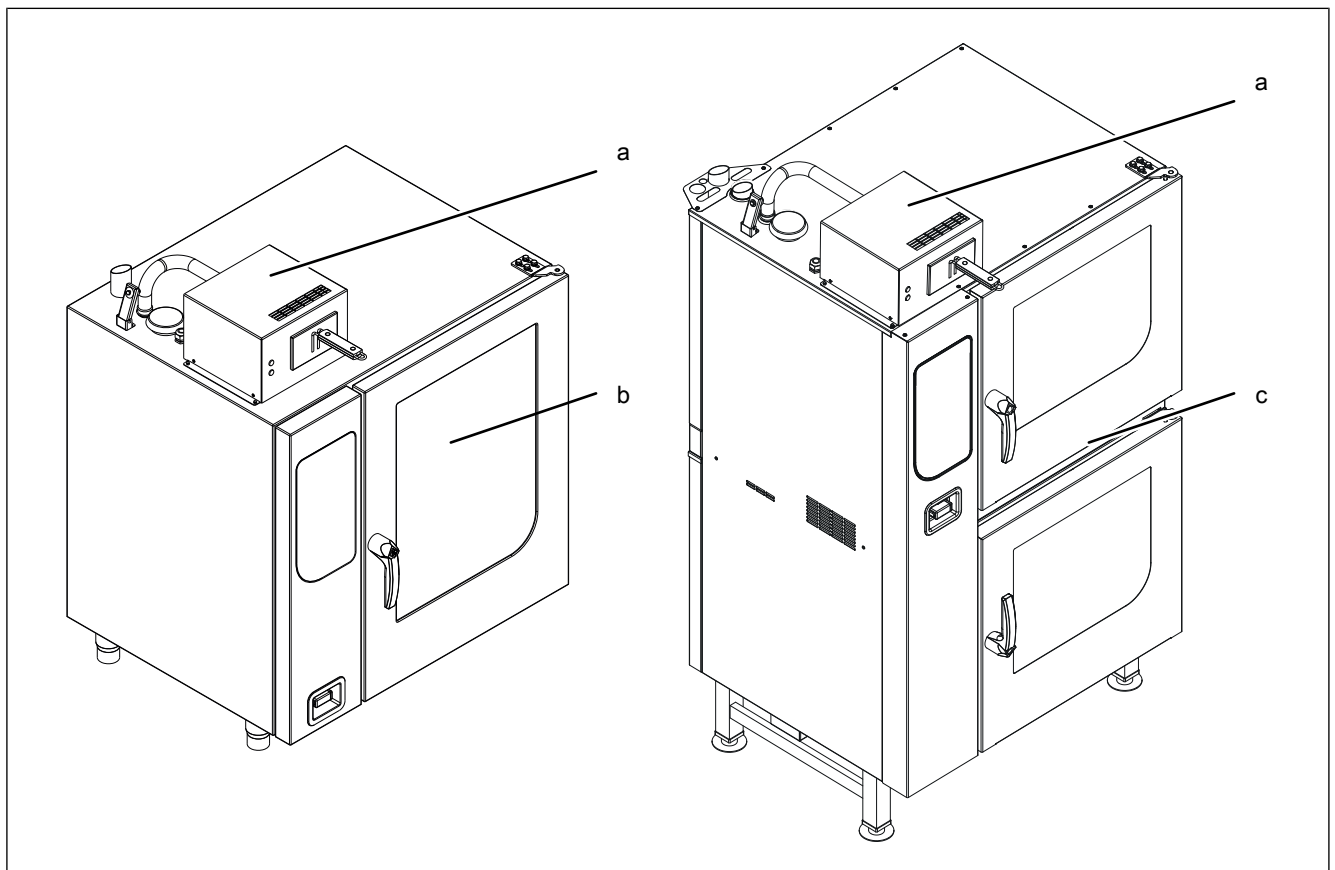


Image: Combisteamer with smoker box

- a Smoker box
- b FlexiCombi MagicPilot Combisteamer

- c FlexiCombi TEAM Combisteamer

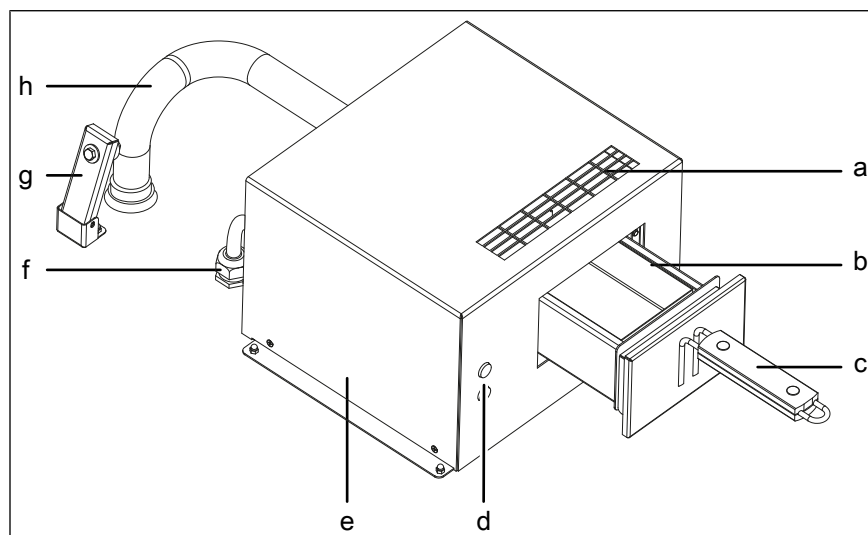


Image: Smoker box

- | | |
|----------------------|-------------------------------------|
| a Ventilation grille | e Housing |
| b Embers box | f Supply line |
| c Handle | g Latch for <i>exhaust air pipe</i> |
| d Display elements | h Exhaust air pipe |

3.2 Function of the display elements

Display element	Function
Indicator light for <i>safety temperature limiter</i>	• Illuminates red, if the safety temperature limiter of the smoker box has tripped.
<i>Heating</i> indicator light	• Illuminates green, when the smoker box is heating.

4 Using smoker box



WARNING

Risk of explosion and fire

- Do not use any fuel in powder form, for example smoked powder or sawdust.
- Make sure that the wood shavings are of a sufficient size.
- The wood shavings must have an edge length of at least 5 mm.

4.1 Preparing smoker box



Too large a quantity of wood shavings means that the smoking is too long, so measure the quantity on the low side.



The wood shavings must be at least 5 x 5 mm.

Tip

- So that the wood shavings do not burn too quickly, place the wood shavings in water for about 3 hours before smoking and allow them to soak. Put the wood shavings in a screen and allow them to dry for about 1 hour before using.
- In order to achieve a rapid build-up of smoke, fill about 1/3 of the embers box with dry wood shavings and then fill up with the soaked wood shavings.

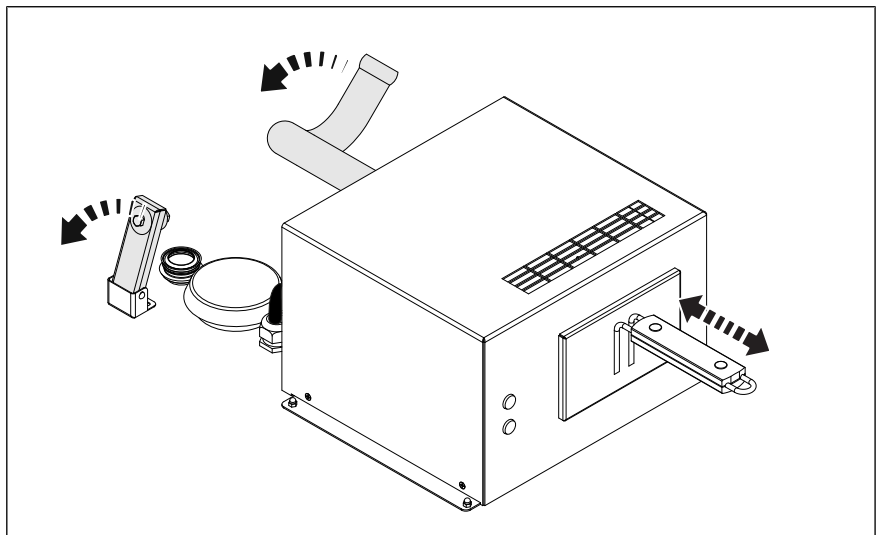


Image: Preparing smoker box

1. Open the latch for *exhaust air pipe*.
2. Turn the exhaust air pipe anti-clockwise and connect it to the Combisteamer's suction pipe.
3. Pull out the cooled embers box.
4. Check whether there are any remnants in the embers box or smoker box and dispose of these in a safe manner.
5. Measure out the wood shavings or spices in the quantity that is required for the desired smoking process.
6. Place the wood shavings or spices in the embers box.
7. Close the embers box.

4.2 Smoking



CAUTION

Risk of burns from remnants of embers

Failure to take precautions can lead to slight or moderately severe burns.

- Protect the face with suitable face protection.
- Protect arms and hands by wearing suitable protective gloves.
- Do not dampen the wood shavings with the hand shower before or during the smoking process.
- Do not regulate or stop the smoking process with the hand shower.



CAUTION

Risk of fire from switching off the Combisteamer during the smoking procedure

Only switch off the Combisteamer, when the smoking procedure is ended.

Possible settings for the smoking mode:

Setting	Possible setting	Explanation
Intensity	Mild	Setting the amount of smoke in the cooking zone; the greater the intensity, the quicker the wood shavings burn
	Normal	
	Intensive	
	Pre-glow	Before beginning smoking, slowly start the wood shavings burning
	Smoke extraction	After finishing smoking, extract the remaining smoke from the cooking zone
Cooking time Continuous operation	<i>Continuous operation</i> button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	<i>Cooking time</i> button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	<i>Core temperature</i> button 0 — 99 °C	In 1-degree steps
Temperature	0 — 180 °C	Setting the temperature in the cooking zone; the higher the temperature in the cooking zone, the quicker the smoked product cooks

Smoking as stand-alone cooking program

When set to the Mild, Normal or Intensive intensity, the cooking step starts automatically as part of Ready2Cook with the pre-glowing of the smoker box. The standard setting for pre-glowing is 15 minutes. At the same time the cooking zone is heated to the desired cooking temperature. After pre-glowing is completed, an audible signal sounds and the cooking zone can be filled. After the door is closed, the smoking process starts automatically.

Smoking as the first cooking step in a cooking program that comprises several cooking steps

When set to the Mild, Normal or Intensive intensity, the cooking step starts automatically as part of Ready2Cook with the pre-glowing of the smoker box. The standard setting for pre-glowing is 15 minutes. At the same time the cooking zone is heated to the desired cooking temperature. After pre-glowing is completed, an audible signal sounds and the cooking zone can be filled. After the door is closed, the smoking process starts automatically.

Smoking as a follow-on cooking step in a cooking program that comprises several cooking steps

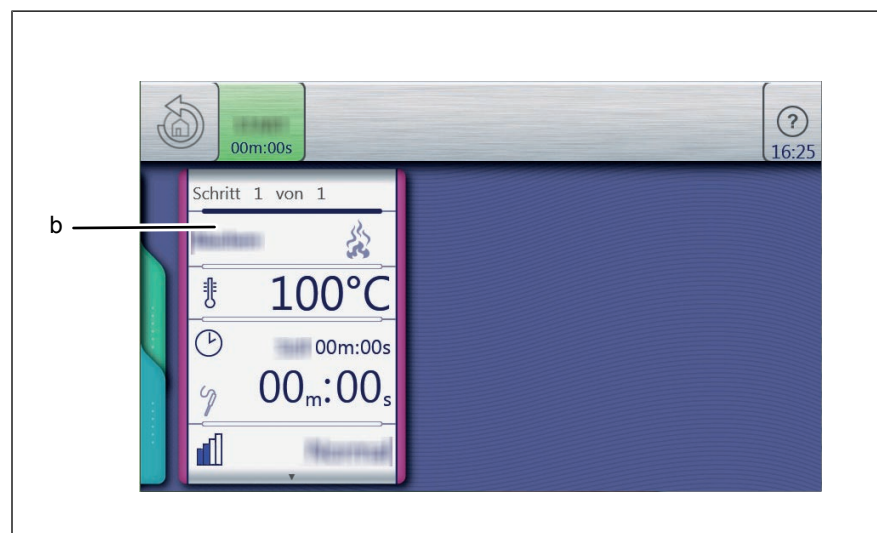
In this case a cooking step with the Pre-glow intensity must first be selected. Depending on the type of wood and size of the wood shavings, set a time of 15 to 30 minutes. Then select a cooking step for smoking with the desired intensity. When this process is completed, an audible signal sounds after pre-glowing and the cooking zone can be filled.

Requirements Smoker box prepared
Combisteamer switched on

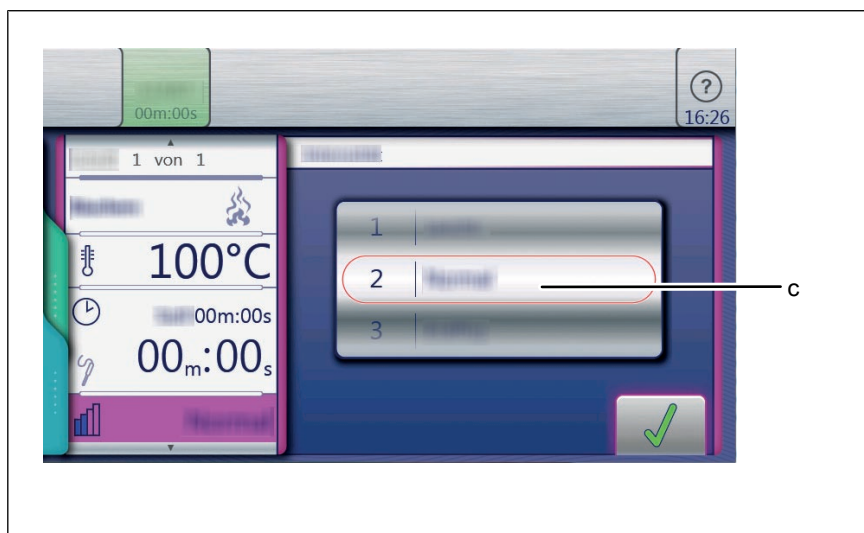
1. Tap the "Manual cooking" field.



2. Tap the "Smoking" field. (a)



3. Tap the "Smoking" field. (b)



4. Select *Intensity* with a wiping gesture (c).
 5. Confirm the selection.
 6. Set the cooking temperature and cooking time.
 7. Confirm the selection.
- ↳ Smoking starts.



During pre-glowing the cooking zone is increasingly filled with smoke.

Tip

- Too high a temperature during smoking can cause bitter substances to arise.
- If the food to be cooked needs roasting before smoking, include a separate cooking step before this.

4.3 After smoking



CAUTION**Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.
-



CAUTION**Risk of burns from hot ashes or remnants of embers**

The remnants in the embers box may still be hot after smoking and can cause burns.

- Protect the face with suitable face protection.
 - Do not cool down the embers box or the embers with the hand shower.
 - Only pull out the embers box, when it has cooled down.
 - Do not pull out the embers box, if anybody is underneath it.
 - Place the embers box on a fireproof surface.
 - Only store and transport ashes in a closed fireproof container.
-



CAUTION**Risk of fire from hot ashes or remnants of embers**

The remnants in the embers box may still be hot after smoking and can quickly ignite topped up material.

- Only load wood shavings into an empty embers box.
-

Smoke extraction

After smoking is completed, a cooking step with the Smoke extraction intensity can be selected. The embers box must be empty or removed.

Requirement Loaded wood shavings completely extinguished
Smoker box cooled down

1. Pull the embers box out of the smoker box and place it on a fireproof surface.
2. Empty the embers box into a fireproof container.
3. Push the embers box back into the smoker box.
4. If the smoker box is not used afterwards, deactivate the smoker box (see "Deactivating the smoker box").

5 Deactivate smoker box



If the smoker box is not being used, the piping between the Combisteamer and the smoker box must be removed, so that the Combisteamer can function properly.

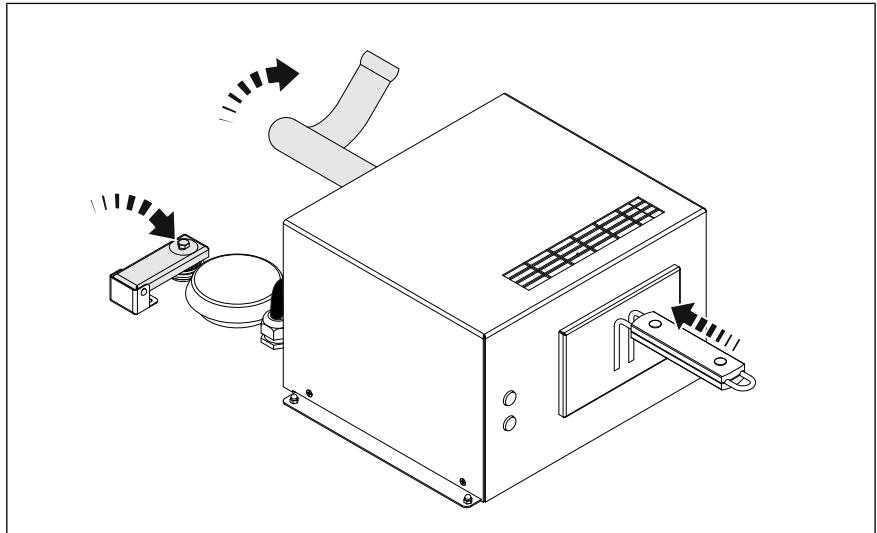


Image: Deactivate smoker box

Smoker box cooled down

Ember box emptied

1. Detach the exhaust pipe from the intake pipe.
↳ Turn exhaust air pipe to the right
2. Close the shutter *Exhaust air pipe*.
3. Slide in the glow box.

6 Pausing and finishing use

Switch off the unit during pauses and at end of use.

7 Cleaning and caring for the smoker box



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.



CAUTION

Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.



CAUTION

Risk of falling due to insecure climbing aids

- Only use approved ladders or steps as climbing aids.

ATTENTION

Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

7.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

7.2 Remove rust spots

- Remove fresh rust spots immediately with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

7.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

7.4 Cleaning the suction pipe



Cleaning of the suction pipe depends on the degree of contamination and the intensity of use, but it must be cleaned after 3 months at the latest.

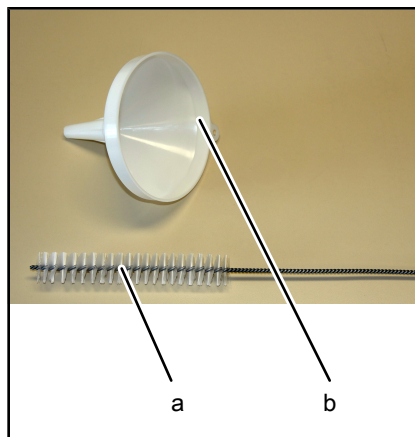


Image: Cleaning accessories

a Brush

b Filling funnel



Image: Combisteamer with the smoker box removed

a Suction pipe

Requirements Combisteamer switched off and cooled down

Cooking zone door closed

Brush, filling funnel and warm water with a commercially available cleaning agent have been provided

The ladder is standing securely in cases where the suction pipe can not be reached without climbing aids.

1. Put the filling funnel on the open suction pipe.
2. Allow 1 litre of soapy water to run through the filling funnel into the suction pipe.
3. Remove the filling funnel.
4. Push the brush from above into the suction pipe.
5. Clean the entire suction pipe.
6. Remove the brush.
7. Put the filling funnel on the suction pipe.
8. Allow 1 litre of soapy water to run through the filling funnel into the suction pipe.
9. Clean the entire suction pipe with the brush.
10. Repeat the process, until the soapy water is clear when running into the cooking zone.
 - ↳ The suction pipe is now cleaned.
11. Remove coarse contamination from the cooking zone.
12. Clean the cooking zone with WaveClean.
 - ↳ Suction pipe and cooking zone cleaned.

8 Troubleshooting

8.1 Causes of errors and remedies

Failure	Possible causes	Remedy
Indicator light for <i>safety temperature limiter</i> illuminates red	Safety temperature limiter tripped	• Allow the smoker box to cool down. Check and clean the supply air routing. • If the fault persists, contact Customer service. Do not use the unit.

8.2 Nameplate

The nameplate is located on the Combisteamer.

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

9 Carrying out maintenance

The manufacturer specifies maintenance of the unit in accordance with the following table.

Maintenance	Maintenance interval	Carried out by
Checking if the pipe connections leak	• 12 months	Service technician
Cleaning	• 3 months	Operator

9.1 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
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Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

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Carrying out maintenance

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature



10 Dispose of unit in an environmentally responsible manner

The unit has been designed to provide a lifetime of 10 years with average use.



Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **elektro-altgeräte** register foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

Residues from cooking Residues from cooking and food must be collected in suitable containers and disposed of in accordance with the regionally applicable regulations.

11 Manufacturer's declaration

The smoker box is a Combisteamer accessory. The manufacturer's declaration can be found in the Combisteamer's operating instructions.

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